

Through the Years: 40th Annual MTSNA Conference



June 20-23, 2016

Great Falls, MT

Best Western Heritage Inn

Come help us celebrate MTSNA's 40th Year!

Mark your calendars for June 20-23, 2016 to celebrate 40 years of Montana School Nutrition Association. Your MTSNA Executive Board has been hard at work putting together the 2016 MTSNA Conference agenda with a lot of new and exciting changes for you to come and experience this June in Great Falls, MT.

Inside this registration you will notice a new design. Please read everything carefully, and note that you will need to select which class(es) you would like to attend, along with a second choice option (just in case!) Remember, space is limited, so register early. Classes will fill up fast!

Members that register early also receive big savings this year! If you're not a member already, become one and take advantage of this discounted price!

We are excited to kick off our opening session at 2pm with a great motivational and humorous national speaker, Walt Stasinski! You will want to attend the opening session to be entered in our cash prize give away, drawn during the Vendor Show. Tuesday, along with your peers, you will attend "Team Up for Success" lead by The Institute of Child Nutrition (ICN). Wednesday, we have hands-on workshops for you and all of your staff and an evening Banquet with a special guest speaker, Dr. Becky Domokos-Ray, National School Nutrition Association's President-Elect. OF COURSE the live auction featuring Cherry Arthur will take place following the banquet and we will have a silent auction this year too! Don't forget to bring something to be auctioned off raising money for the MTSNA scholarship fund. Thursday will be our closing session and the winner of our 50/50 raffle will be announced! You must be present to win!

I have only mentioned a few highlights of our 40th year celebration, but whether this is your first time at conference or your 30th, this is one conference you won't want to miss! You will be able to enjoy evening socials, delicious meals, visit with old friends and make new ones; participate in peer networking, learn a lot and be inspired while meeting your professional standard requirements for the year, and possibly win some cash and prizes along the way!

What's not to love about having a fun time at Conference while you learn?

Email me with questions at: jelwess@mtcityschool.net

See you in June! - Jayne Elwess, MTSNA President

Conference Highlights

Join us on Monday for our 40 year kick-off extravaganza!

NEW in
2016

Motivation Monday

Help celebrate the 40th year of MTSNA by joining us Monday at 2pm with our first events one of which is the vendor show. Yes, you heard right, we're kicking off conference with a nationally acclaimed motivational speaker followed by the vendor show. Plus, attend the general session and you will be entered to win one \$100 cash prize or four \$50 cash prizes selected during the vendor show! Help us celebrate—join us for the fun on Monday!

NEW in
2016

Team Up Tuesday

New and MT Food Service Director approved, Team Up for Success Tuesday will be a day full of learning from your peers about key topics like financial management, menu planning and marketing strategies. Develop an action plan for your school! Ten Montana Food Service Directors traveled to Kansas City, MO in September 2015 to test out the Team Up for Success model. They had so much fun we just had to bring the idea back for everyone to experience!

NEW in
2016

Workshop Wednesday

Join us for a full day of skill building workshops. Fashioned in the same style as previous year's preconference design, workshops come built in to this year's conference for everyone to learn from.

Be sure and make your selections for Workshop Wednesday on your registration form.

★ 10 workshops to choose from

★ Topics for every member of your team

Best Practice Breakout Sessions of Food Service Management and School Nutrition Topics

Get Inspired

Regional Peer Sharing Sessions

Thursday

Closing Remarks

50/50 drawing

Through the Years: 2016 Annual MTSNA Conference

4-Day Conference Registration Fee Includes:

- ☐ Entry to the Vendor Show
- ☐ Hands on Workshops
- ☐ Team Up for Success
- ☐ Peer Networking
- ☐ Tuesday Evening Social Hosted by MCS
- ☐ Wednesday Silver Spoon Award Luncheon Hosted by FSA
- ☐ Wednesday Evening Banquet and Auction Hosted by MTSNA
- ☐ Thursday Grab and Go Breakfast Hosted by Montana NKH
- ☐ And more!

Did You Know?

The MTSNA Conference provides over **22 hours** of **continuing education**! That makes conference a one stop shop to fulfilling your Professional Standards required hours!



2016 Live/Silent Auction

Bring an item/basket to contribute to the live/silent auction. All proceeds will benefit the MTSNA Scholarship Fund for high school seniors!

2016 Community Service Project

This year we are collecting the basics for the Great Falls Children's Receiving Home. There is an ongoing need for temporary housing for children who have been removed from their homes. The Great Falls Children's Receiving Home is committed to providing quality care for those children, but they rely on support from the community to do so.

The home is supported by the state of Montana but they are always in need of toiletries and clothes for children ranging in ages from 0 to 18. The Great Falls site serves one third of the state, the largest area in Montana. Let's make the life of a child in transition a little better. These kids need our help!

Please bring toiletries, socks, mittens, coats, undergarments, diapers... anything you can think a child might need as part of this year's community outreach project. Please and thank you!

- Salley Young, Greenfield School, MTSNA Vice President

APRIL

20

Early Bird Discount Sign up early and save. MTSNA members can take advantage of our new early bird registration savings by registering on or before April 20th.

Early bird members save \$15.00!

NEW in 2016

Ways to Save \$\$\$ @ MTSNA

Not a MTSNA Member?

Become a MTSNA member now and save!

Conference Registration (4-Day) Full Price	\$200
vs	
Member Price	\$150
Average Staff/Manager	+
Annual MTSNA Membership Fee	\$34
	= \$184
Early Bird Discount (Return your MTSNA Membership Application with your registration before April 20)	- \$15
Total Cost for Non Members that Become Members @ Time of Registration w/ Early Bird Discount	= \$169

Already a MTSNA Member?

Conference Registration (4-Day) Full Price	\$200
Member Discount	- \$50
Early Bird Discount (Register by April 20th)	- \$15
Total Cost for Members	= \$135

Don't Forget to Make Your Hotel Reservations!

Rooms (\$99.99 + Tax) will be held in the MTSNA block until June 6, 2016.

Location: Best Western Plus Heritage Inn

Phone: 406-761-1900

Through the Years: 40th Annual MTSNA Conference

Registration 2016

(Please complete and return one registration sheet per attendee AND fill out both sides of the registration page.)

Participant Information

Name:	(Last)	(First)	Personal Phone:	
			Email Address:	
Title (Circle One):	Food Service Director	Staff	Home Address:	
Years Worked:				Street and/or PO Box
School District:				
School Phone:				City State Zip
Size of your school:	AA A B C K-8 Only		MTSNA Region:	1 2 3 4 5 6
	(circle one)			(See region map on other side)

Conference registration starts at 12pm on Monday, June 20. Stop by and say hi!

MTSNA Membership Status and Attendance

Is this your first MTSNA Conference?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Are you a current MTSNA Member?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
If yes, MTSNA/SNA Number		
Are you MTSNA Certified or Credentialed?	<input type="checkbox"/> Yes	<input type="checkbox"/> No

Want member pricing? Join MTSNA! It's easy!

Apply online at <https://schoolnutrition.org/Membership/> or complete the enclosed application and include membership payment with your registration.

For questions contact Ellen Mills
406-334-0821 or millse@libbyschool.org

MTSNA Conference Registration Selections

	Member		Non Member	
Early Bird 4-Day (Member Only) Deadline: April 20, 2016	\$135	<input type="checkbox"/> \$ _____	N/A	
Entire Conference (4-Days)	\$150	<input type="checkbox"/> \$ _____	\$200	<input type="checkbox"/> \$ _____
Daily Rate (Select Days)	\$65	<input type="checkbox"/> M <input type="checkbox"/> T <input type="checkbox"/> W <input type="checkbox"/> Th \$ _____	\$150	<input type="checkbox"/> M <input type="checkbox"/> T <input type="checkbox"/> W <input type="checkbox"/> Th \$ _____
MTSNA Membership Application (Returned with Registration)	(Add Amount Indicated on Application Page)	<input type="checkbox"/> \$ _____	Sign up for MTSNA Membership now and get Member Only conference pricing this year! (See details)	
4 hour ServSafe Workshop	\$12	<input type="checkbox"/> \$ _____	\$12	<input type="checkbox"/> \$ _____
8 hour ServSafe Workshop Deadline: May 31, 2016	\$80	<input type="checkbox"/> \$ _____	\$80	<input type="checkbox"/> \$ _____
	Total Enclosed: \$ _____		Total Enclosed: \$ _____	

Special Dietary Needs

Do you have special dietary needs?

☐ Vegetarian ☐ Vegan ☐ Gluten Free ☐ Food Allergy: _____

☐ Other (Please Specify): _____

****Complete the second portion of registration on the next page.****

Choose your Wednesday Workshops! *(Please check your selections)*

****Please Note:** The on-site PM workshops are repeats of the AM workshops. Please select two different workshops to attend. Off-Site classes at Fairfield School have a limit of 40 participants. The 8 hour ServSafe Class has a limit of 25 participants. **
Register early to ensure your spot!

Pick ONE Morning Workshop (8am-12pm)			
<input type="checkbox"/> HACCP & New Food Code	<input type="checkbox"/> USDA Foods & Forecasting	<input type="checkbox"/> Kitchen Safety	<input type="checkbox"/> Practical Skills for Preparing Quality Meals: A Five Step Process
<input type="checkbox"/> 4 hour ServSafe <i>(\$12 fee for booklet required for completion of course)</i>	<input type="checkbox"/> Personality & Communication	<input type="checkbox"/> Admin Review Success	

AND

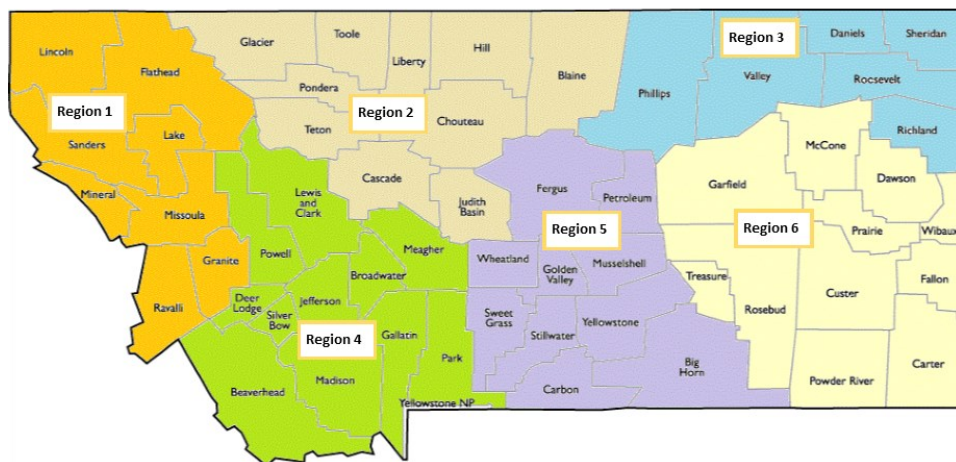
Pick ONE Afternoon Workshop (1pm-5pm)			
<input type="checkbox"/> HACCP & New Food Code	<input type="checkbox"/> USDA Foods & Forecasting	<input type="checkbox"/> Kitchen Safety	<input type="checkbox"/> Practical Skills for Preparing Quality Meals: A Five Step Process
<input type="checkbox"/> 4 hour ServSafe <i>(\$12 fee for booklet required for completion of course)</i>	<input type="checkbox"/> Personality & Communication	<input type="checkbox"/> Admin Review Success	

OR

Pick ONE Full Day Workshop		
<input type="checkbox"/> Nutrition 101	<input type="checkbox"/> 8 hour ServSafe <i>(\$80 fee for booklet required for completion of course)</i>	<input type="checkbox"/> Off Site @ Fairfield School Montana Cook Fresh/Knife Skills & Whole Grain Baking <i>Transportation to and from Fairfield will be provided.</i>

Alternate Workshop Choices	
<i>Write in a second AM and PM option in case your first pick (above) is full!</i>	
<input type="checkbox"/> AM	<input type="checkbox"/> PM

Montana School Nutrition Program Regions



Please mail **registration and payment** to:

MT School Nutrition Association
 Joan Karls, MTSNA Treasurer
 212 24th St N, Great Falls, MT 59401
 Email: joan_karls@gfps.k12.mt.us

Note: A \$5 fee will be charged for cancellations. Cancellation must be requested before June 20, 2016.

Early Bird Registration Deadline: April 20, 2016

Reminder: Only registered conference attendees are allowed in the conference area. Please wear your name tag at all times.

Through the Years: 2016 Annual MTSNA Conference

Workshop Presenters and Descriptions

HACCP & New Food Code

Presenter: Molly Stenberg,
Montana Team Nutrition

This workshop is designed for Food Service Directors and staff involved in developing their school's HACCP plan. We will review basic steps to developing a plan in order to meet USDA regulations and ensure proper food handling practices are followed throughout your food service program. This workshop is most useful for those just starting their HACCP plan. As part of this workshop, also learn about the new Montana Food Code and how it will affect school food safety practices in Montana.

USDA Foods & Forecasting

Presenter: Tessa Bailly, OPI

Do you buy food for your school? Do you want to save money? Join us to learn the ins, outs and how-to's of buying and forecasting food purchases. Learn how to incorporate USDA Foods (commodities) into your forecasting to get the best bang for your buck.

Kitchen Safety

Presenter: Annette Satterly & Harry Cheff

These instructors are the Risk Managers (AKA: safety geeks) for the Montana Schools Group Insurance Authority (MSGIA) which covers workers compensation for most Montana Schools. They spend many hours in school kitchens and know firsthand how hectic and, at times, how dangerous these kitchens can be. They will cover the injuries most frequently seen in school kitchens and discuss ways to prevent them. They always keep the training entertaining and are always open to questions.

Practical Skills for Preparing Quality Meals: A Five Step Process

Presenter: Tara Ray, OPI

In this workshop, we will focus on using the acronym PROUD to learn five key steps to preparing nutritious meals that look and taste good, too. Learn to plan food production, review the quality scorecard and standardized recipe, organize, use the right culinary technique and deliver a quality product for your students.

Apply for a Scholarship

Two \$500 scholarships are available to MTSNA members for conference. Any member can apply for a scholarship. We want everyone in the state to be able to attend.

Don't wait! Apply today!

Find the application online at:
<http://www.mtsna.org/scholarships--awards.html>

Application Deadline: March 1
Contact: Carol Simanton
Email: h2ohlr@itstriangle.com



4 hour ServSafe

Presenter: Jona McNamee,
Cascade Co. Ext.

This is a National Restaurant Association course and is an excellent food safety training for anyone in the kitchen who handles food regularly. **An additional \$12 book fee is required with registration.**

Personality & Communication

Presenters: Gus & Bridget Martel

We've probably all gotten a good laugh about the differences between the way men and women communicate; but did you know that women communicate differently than other women and men communicate differently than other men? Join us to learn how those differences fit into the workplace. We will explore different communication styles as well as learn tools to better communicate with our coworkers.

Admin Review Success

Presenters: School Nutrition Specialists, OPI

This session covers all the basics; completing required paperwork, meal patterns, meal service, and more. Join OPI staff for a simple explanation of program requirements, updates on USDA policy, a discussion about ways to improve program operations, streamline paperwork, and increase meal participation. There will be plenty of time for questions and clarification. A great resource course if you are a new Food Service Director or if you are scheduled for an Administrative Review in the coming school year.

Nutrition 101

Presenters: ICN

This course provides a basic overview of nutrition and helps underscore the importance of nutrition in daily life. The program offers tools for guiding food choices, information on macronutrient and micronutrients, information to assist you in making good diet decisions, and an overview of nutrition issues in the media.
***Course required to become SNA Certified.**

8 hour ServSafe

Deadline to register: May 31

Presenters: Denise Seilstad,
Fergus Co. Ext. & Kendra Seilstad, Blaine Co. Ext.

Food Service Directors are required to take an 8 hours of food safety course every five years. This is a National Restaurant Association course and requires one hour of homework. Class size is limited to 25 participants. **An additional \$80 book fee is required with registration.**
***Course required to become SNA Certified.**

Offsite @ Fairfield School

Class size is limited to 40 participants.

Cook Fresh/Knife Skills

Presenters: Katie Bark, Montana Team Nutrition

Serving fresh, whole foods in school meals is a priority for a growing number of schools throughout Montana. This workshop will provide the culinary skills and resources to efficiently prepare real foods including fruits, vegetables, and legumes. The skills you learn will allow you to create tasty, attractive meals while meeting meal pattern requirements. This is a hands on (and knives on!) workshop. **All participants must have at least an 8" chef's knife, paring knife and peeler.** Quality knife sets are available for purchase prior to the workshop.

Whole Grain Baking

Presenters: Wanda Sand, Food Service Director Fairfield School & Jill Griffin, OPI

This workshop is designed for bakers, interested in learning essential tips to scratch bake whole grain breads and other grain based items for breakfast and lunch menus. Baking techniques along with tips for adjusting current recipes to meet USDA whole grain rich requirement will be covered. This class will review the nutrition facts, basic preparation techniques and ideas for incorporating a variety of whole grains into your school menus.

Through the Years: 2016 Annual MTSNA Conference



Let's Celebrate (and Nominate) People Who Love What They Do!



2016 Award Nominations: We all work very hard for our students and provide wonderful meals every single day. Please nominate someone who is outstanding, fun, loving, caring, and well-deserving. There are many among us who deserve this kind of recognition. Take the time to nominate that person and recognize them this year at conference. Show them how much you appreciate the hard work they do by nominating them today. Thank you!

-Maria Schwarzrock, Plentywood School, MTSNA Awards Chair

Submit Your Nominations Now!

Award nominations are due **April 1, 2016** and will be awarded at this year's MTSNA Conference in Great Falls!

Simply write about who you think deserves one of the following awards in an email to Maria at:
schwarzrockme@plentywood.k12.mt.us

Julie Leister WOW Award: Wonderful Outstanding Worker

This award recognizes any school food service employee with a lot of heart!

Nominate someone who is dependable, fun, creative, honest, makes others day, loves students, is willing to try new ideas, works hard, steps to the plate and puts a smile on everyone's face!

The winner is awarded a handmade and engraved knife made locally by GMW Knife Company.

Silver Spoon Award

Has your Food Service Manager/Director (certified member of MTSNA) improved the nutrition program in your school?

Recognize them for their hard work by nominating them for the Silver Spoon Award.



****Reminder:** An advanced computer class will be offered as a breakout on Thursday.
If you plan to attend, please bring your own laptop.

Montana SNA Members: Cast your vote for 2016 MTSNA board positions by filling out this ballot and bringing it to the MTSNA table @ conference!

Cast your vote for the MTSNA Board!

Vice President

☐ Jennifer Spellman, Great Falls Public Schools

☐ Write-In: _____

Secretary

☐ Ginny Kirby, Big Fork Schools

☐ Write-In: _____